

2004 Edition

HACCP Manual



Food Safety & HACCP Manual



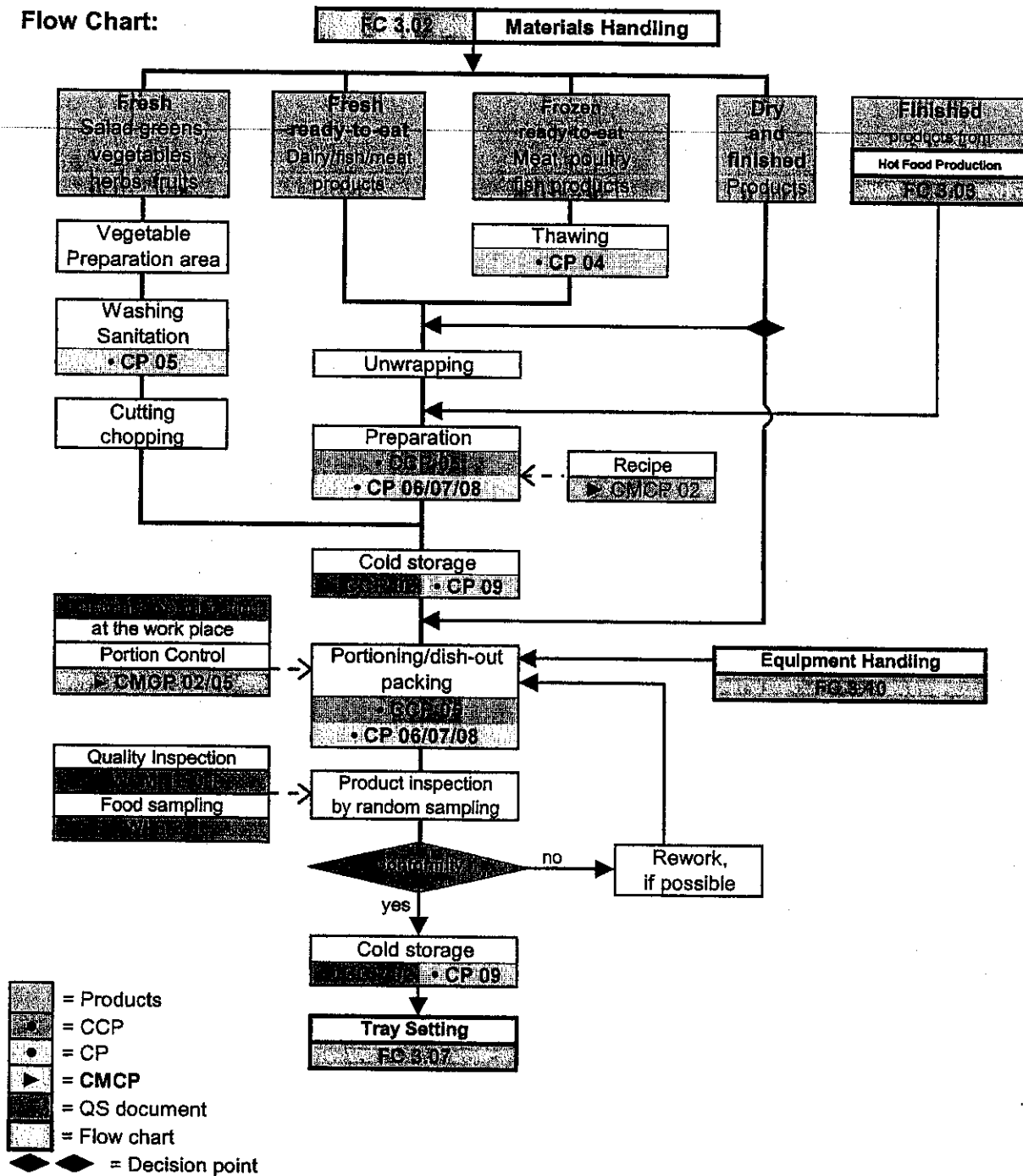
Flow Chart
Product flow
Cold Food Production

Issued by: LSG-Hygiene Institute
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Page: 1 of 2
Eff. from: 01 JAN 04

Purpose: Description of the product flow **Cold Food Production** acc. to **CMCP 03** for identification of Critical Control Points (• **CCP**), Control Points (• **CP**) and Critical Manufacturing Control Points (► **CMCP**)

Application: This Flow Chart is to be applied by the production area **Cold Food Production**

Flow Chart:



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Page: 2 of 2
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Definitions:***Cold food:***

Ready-to-eat meals (cold plates, salads, hors d'oeuvres, sandwiches, desserts) which are stored under cold storage conditions (+5 °C / +41 °F) and which are not heated prior to consumption.

Fresh:

Food status that requires controlled cold store temperature above ± 0 °C (+32 °F)

Dry goods:

Packaged or containerized food that is not potentially hazardous, e.g. canned items, dried spices, dried herbs, vinegar, oil etc.

Finished products incl. dry goods:

E.g. deli salads, butter, single-service products

Products:

Food supplies

Portioning:

Menu preparation in accordance with specification including dish-out

Washing:

Includes a sanitation process, if in compliance with national food law

Customer specification:

Specification of the produced meal, including recipe and picture according to the requirements of the customer/airline

Conformity: Correlation with Customer Specification

CMCP: Process-related Critical Manufacturing Control Point

Responsibilities: Cold Food Production Manager

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